



Swinton Park

PACKAGES, ACTIVITIES & EVENTS 2012

Welcome to our 2012 Programme of Events, Activities and Accommodation Packages



At the close of 2011 we can look back on our 10th Anniversary year with a great deal of pride and satisfaction. We marked the significance of the year with a tree planting ceremony carried out with children from our local schools, Masham and Kell Bank – with 10 children each planting a tree. To think that these children will return to the parkland in future years to revisit the trees they planted as they embark on their own adult lives is particularly poignant, and it gives us great pleasure to think of the hotel, parkland and estate being a source of pleasure for future generations.

We have also had much to celebrate with a "hat trick" of hotel accolades, winning **Hotel of the Year** and **Chef of the Year** at the *Yorkshire Life Food & Drink Awards 2011*, and **Hotel of the Year** at the *White Rose Awards 2011*. To top it all off we were finalists in the **Outstanding Customer Service Award** at the *White Rose Awards* and the Cookery School was recently listed as one of the **Top Ten Cookery Schools** by *The Independent*. These are all well deserved, and every credit needs to be given to our hard working team at the hotel and cookery school.

Looking ahead we are delighted to welcome John Rogers to the Cookery School. He is joining as Head Chef, having worked in our restaurant kitchen for three years and replaces Robert Taylor who is heading back to the restaurant world and who we wish every success. John is brimming with ideas and plans for the 2012 course programme, so watch this space! A further addition to the hotel is our new Family Suite, with the spacious Semerwater master bedroom (complete with double bath and sofa bed) and an adjoining room for the little ones. This room would also be ideal for anyone wanting the convenience of an adjoining room, and we are delighted that this is something we can now offer.

With Kind Regards

Mark and Felicity Cunliffe-Lister

Mark and Felicity Cunliffe-Lister



Top Left: Head Forester Norman Hutchinson with Marina Mitra from Masham School.

Top Right: Our new Cookery School Head Chef, John Rogers

Above Left: Simon Crannage at the Yorkshire Life Awards.

Above Right: Hotel of the Year at the White Rose Awards 2011.

Bedroom Tariff

All rooms are on the first or second floor, with double or twin accommodation, and are equipped with direct telephone and modem points, CD player, flat screen TVs, trouser press, drinks tray and coffee/tea facilities. There is complimentary WiFi access throughout the hotel.

A lift serves both floors and four of the bedrooms are equipped with additional grab rails. Additional equipment to enable mobility is available in all bedrooms. Most rooms are wheelchair accessible.

Cots and Z Beds are available, at a charge of £35 per night, including breakfast. Children under 8 years are asked not to eat in the restaurant after 7:00pm. There is a children's menu available all day.

Guests are welcome to bring their dogs to stay in their rooms. There is a charge of £25 per dog per night, dog beds are provided. Guests are asked not to allow their dogs into the public areas in the hotel and not to leave them unattended in their rooms.

There are five suites, including one set on three floors in the Turret, all with spacious sitting rooms and, apart from in the Harewood suite, sofa beds. Guests paying full rate in Suites and Dukes rooms enjoy the exclusive additional luxury of Anne Semonin bath and body products.

The Family Suite, Semerwater, offers a Baron's category room with adjoining twin/double with shower room.

Room Category	Room Name	Bed & Breakfast	Dinner Inclusive
Suites	Wensleydale, The Turret, York Richmond Harewood	£375	£445
		£325	£395
		£305	£375
Family Suite	Semerwater	£325	£395
Dukes	Bolton Castle, Bradford, Fountains Abbey, Harrogate, Middleham, Newby Hall, Thorp Perrow	£295	£365
Earls	Aldborough, Beverley, Burton Agnes, Castle Howard, Haworth, Scarborough	£265	£335
Barons	Constable Burton, Harlow Carr, Headingley, Masham, Knaresborough, Pickering, Semerwater, Thirsk, Whitby	£225	£295
Knights	Bedale, Jervaulx, Ripon, Swaledale	£180	£250

Please note that all room rates will increase by £5 per night from 1st March 2012

Dinner, bed and breakfast packages are available for one night stays on Sunday and Monday and two night stays for the rest of the week. Bed and Breakfast rates are not available for Friday and Saturday night bookings.

For bookings for a Sunday or Monday night, special bed and breakfast rates are available at £160 per room per night or you can upgrade to a Dukes room or Suite at £195 per room per night.

All rates are subject to availability, and are per room per night, including VAT.

The Red Carpet Treatment



For someone who's worth it – these packages can be included as part of any accommodation booking, for the ultimate indulgence for you or your loved one.

Decadence £60

Anne Semonin toiletries, champagne on ice, late check-out.

Celebration £120

Chocolates on arrival, champagne on ice, flowers and a back, neck and shoulder massage for one.

Quality Time £165

Massage for two, chocolates on arrival, champagne on ice and flowers in your room.

Night Out £120

Luxury manicure and pedicure, head neck and shoulder massage, facial cleanse, tone and moisturise and professional make-up.

Indulgence £155

Spa session, revitalising mini facial, full body La Stone massage, mud wrap and body tone and moisturise.

Special Offers and Packages

The Big Chill

28th November 2011-8th January 2012

Join us to relax and recuperate before or after the festivities, with a chill-out package that includes a pre-dinner Kir Royale cocktail, an hour in our exclusive use spa, 20% discount on spa treatments or purchases in the Cookery School shop (minimum spend £55), late check-out and 20% off all Christmas gift vouchers purchased during your stay.

From £250 per room per night, including dinner.

Saturday nights excluded from this offer.

Winter Warmer

10th January-1st April 2012

This offer is always very popular for those wanting a break away to brighten up the winter months and a chance to re-charge the batteries.

Save 20% off our published room rates for ALL dinner, bed and breakfast bookings of one night or more. This really is excellent value and early booking is recommended.

Please note that a two night booking is sometimes required for a Saturday night stay.

Valentine's day and Valentine's weekend excluded from this offer.

Spring Break

2nd-20th April

Recharge the batteries at the end of a long winter on a Spring Break. Stay with us for two nights over Easter and enjoy dinner for **half price** on one evening.

Offer applies to B&B bookings Sunday – Thursday night, Knights rooms excluded.

Golf Breaks

We can offer a range of golf breaks, with play at the scenic nine hole Masham Golf Course situated ¼ mile from the hotel on the Swinton Estate. These include a one night break with dinner, bed and breakfast, unlimited play and an hour's treatment in the spa which costs £315 per room. This can be extended to a two night stay, with an additional day of unlimited play, for £560 for the two nights.

Saturdays excluded from this offer.

If you would like to spend a little time improving your skills and technique, our golf club PGA Coach, Andy Marshall, is available to help you develop your swing, short play, or any aspect of your game you need to focus on. From £32.50 for a half hour lesson. Andy is also available for Golf Days and group events.

Racing Breaks

Swinton Park is conveniently situated close to York, Ripon and Thirsk, which are some of the best race courses in the country. The racing town of Middleham is only a few miles away, with training gallops on the breathtakingly beautiful Wensleydale moors.

We offer a Racing Break Package which can be tailor made to suit your particular requirements. The usual format for a race day includes a morning trip to the local stables and exercise gallops at Middleham, a late morning brunch, entry to the races and transport.

The standard package costs in the region of £95 per person, with an additional charge for accommodation costs.



Walking Breaks

Take to the hills and enjoy the great outdoors exploring the Yorkshire Dales, safe in the knowledge that all the creature comforts await you at the end of the day. There are two walking packages available:

The Swinton Estate Rambler

Explore the 20,000 acre Swinton Estate, which stretches from the River Ure up onto the moorland Dales, with a selection of walking guides to choose from. The package also includes a rucksack picnic and, at the end of a hard day, an hour in the spa and a half hour Walker's Massage.

Rates from £285 per room per night, including dinner.

The Dales Explorer

This package takes you across the Swinton Estate and into a neighbouring dale, to one of two excellent gastro pubs in the area, the Michelin starred Yorke Arms and the fabulous Blue Lion. The package includes a walking guide and free baggage delivery to your destination, please see our tariff page for B&B and DBB rates available.

For those that would like to indulge a little we have hampers available, and also the use of the Bothy Hut on the moors with blazing fire and sweeping views of the countryside.



Spa Events & Packages



Spa Taster Days

**Mondays 30th January, 21st May,
17th September & 26th November**

Join the therapists for a 30 minute taster treatment, choosing from a back massage, hand or feet ritual, body scrub or facial. This is an opportunity to test out treatments you have not tried before, have a look around the treatment rooms and facilities, or just to indulge yourself a little. The treatment costs only £20, with £10 redeemable against any treatments booked on the day – it is almost too good to be true!!

Please allow 45 minutes for your visit, which will include a 15 minute consultation followed by a 30 minute treatment.

One appointment per person .



Wellness Days

A holistic approach to health combined with a day of relaxation and detox. The day offers you time out to relax and enjoy the hotel's facilities and also the opportunity to review your lifestyle and diet.

Guests will spend time in the spa, with Jacuzzi, sauna and relaxation room and enjoy an hour's detox massage and a 90 minute lifestyle and diet consultation with nutritionist, Kate Chaytor-Norris. The day includes a light two course lunch.

**£140 per person
(based on bookings for two guests or more)
or £180 per individual booking.**

Please note that when booking a place on a Wellness Day we will need to send you a nutrition questionnaire for you to complete and return BEFORE the event, to allow Kate time to prepare in advance for in depth consideration during the consultation.

Fitness Day

Get back in shape or take a fresh look at your fitness regime, with a Fitness Day at Swinton Park. Spend a session with personal trainer Jason Comber-Evans where he will assess your fitness and carry out a health questionnaire, carry out a stretch and work out exercise, and design an ongoing exercise and nutrition plan to fit your requirements.

The day also includes an hour's Sports Massage (or alternative massage on prior arrangement), a two course lunch and an hour in the Spa with use of Jacuzzi and sauna.

**£120 per person (individual bookings)
£110 per person (two guests sharing
Personal Trainer session).**

Monday to Friday bookings only.



Spa Events & Packages

Spa Heaven

Enjoy one and two night spa packages at Swinton Park. One night packages include dinner, bed and breakfast and two hours of treatments (per room). Two night spa packages include dinner, bed and breakfast on both nights and three hours of treatments (per room).

On offer we have a wide range of face, body, beauty and complementary therapy treatments, using the [**comfort zone**], Daniel Sandler and Jessica range of products. The spa is available to hotel guests only, on an exclusive use basis with relaxation area, Jacuzzi and sauna.

Rates are from £175 per person (one night) and from £327.50 per person (two nights) for a mid-range room, based on two people sharing. A 10% discount applies to all additional treatments booked.

Saturday nights excluded from this offer.

Winter Spa Breaks

31st October 2011-1st April 2012

Beat the winter blues this winter with a little indulgence and a one or two night spa break which includes accommodation, dinner, an hour in our exclusive use spa each day and your choice of face, body or beauty treatments (two hours for a one night stay and three hours for a two night stay). For this limited period only, the package prices have been reduced:-

**£300 for a one night break (reduced from £350)
£560 for a two night break (reduced from £655)**

You can also upgrade to a Dukes room or a Suite for only £20 per person.

Romance

Set in 200 acres of beautiful landscaped parkland, surrounded by the beauty of the Swinton Estate and moorland Dales, the castle turret and lavish interiors is enough to set the scene for anyone looking to spend some quality time together. This combined with our exquisite cuisine, spa comforts and all the extra VIP trimmings (including our Red Carpet packages for accommodation bookings) will ensure that memories of your stay with us will be treasured.

Romance at Swinton Park

We have a selection of accommodation packages available with the two night Romantic Break (with an upgrade to a Deluxe package) and the One Night of Romance. Packages include luxuries such as strawberries dipped in chocolate, champagne on ice in your room and the Tasting Menu at dinner.

Rates start at £132.50 per person per night.

Let Us Set the Scene

Behind the scenes we can put together all you need to help you ask the **big question** in style. From *Spa Serenity* to the *Lakeside Retreat* or the *Free Spirit*, the packages offer a wide choice of settings and options.

£55 per package.

Valentine's at Swinton

Saturday 10th-Sunday 11th February

A special Valentine's weekend which includes the Romantic Break and Romantic Break Deluxe packages, with all the trimmings but also with a five course Gourmet Dinner on the Saturday night. A special pre-dinner drinks cookery demonstration is also being held in the cookery school on the Saturday evening.

**The packages also include a 20% discount off the normal Romance package rates, with dinner inclusive prices starting at £105 per person per night.
Cookery Demonstration : £10 per person, advance booking required.**

Foodie Events and Breaks

Gourmet Weekends

**27th January (one night),
16th-17th March (two nights),
26th-27th October (two nights) &
23rd-24th November (two nights)**

This is an event where we bring together an extravaganza of wine and fine cuisine, with tastings and demonstrations and even a gourmet treasure hunt. The two and one day weekend events include five course gourmet dinner, accommodation and breakfast, and wine at dinner.

The package price per room for two guests, including wine tastings and demonstrations in the cookery school is:-

For a two night package:
**£670 for a Knights, Barons or Earls room
£720 for a Dukes room or £770 for a Suite**

For a one night package:
**£365 for a Knights, Barons or Earls room
£390 for a Dukes room or £415 for a Suite**

Please note that from October the Gourmet Weekends rate will increase by £5 per room per night.



Foodie Heaven

Dine out in style with this overnight gourmet package. Enjoy a night's accommodation with a cream tea on arrival, pre-dinner champagne cocktail, Signature seven course Tasting Menu in Samuel's Restaurant, an hour in our exclusive use spa, and a Chef's Kitchen gourmet gift on departure

Rates start at £255 per night per room (for two guests).

If you would like to stay a Saturday night a supplement of £50 applies and for some dates a two night stay requirement applies.

The Glorious Grouse

Thursday 16th August

Join us to celebrate the beginning of the Game Season, with grouse sourced from the moorland on Swinton Estate and seasonal produce (both wild and cultivated) from the parkland and walled garden. The black-tie evening starts with pre-dinner champagne, and dinner is served with fine wine carefully selected to complement each dish, and introduced by wine merchant James Goodhart of Bon Coeur Fine Wines.

£65 per person, including wine.



Celebration Lunches

For 2012, Executive Chef Simon Crannage has launched a series of four course lunch menus that champion the local produce sourced from the hotel's walled garden or from the Swinton Estate, and celebrate the arrival of the produce with each season.

Guests will receive a gift from the chef at the end of the lunch, either flowers from the garden or a foodie gift made using Swinton ingredients, and guests are welcome to take a stroll in the grounds and around the walled garden at their leisure.

16th-26th May – Walled Garden Asparagus

17th July-11th August – Harvest Festival

Swinton Estate Game:

14th August-6th October – Grouse

29th October-30th November – Partridge & Pheasant

£28.50 per person, advance booking required.

Sunday Lunch excluded

Chef's Table

The Chef's Table is a set menu demonstration dinner served to you at the demonstration table in the cookery school.

The meal is cooked by the Cookery School Head Chef John Rogers, and guests enjoy the unique experience of seeing an expert at work, whilst at the same time being able to savour a delicious meal in the relaxed and informal surroundings of the demonstration cookery school kitchen.

What is unique about the Chef's Table at Swinton Park is that John cooks just for the guests at the demonstration table and no other, without the usual distractions found in a commercial kitchen.

Guests at the table have his undivided attention and are able to converse freely with him throughout the evening, should they want to take some tips and suggestions home with them at the end of the evening.

£48 per person. Drinks charged separately. Guests staying at the hotel on a DB&B basis can attend the Chef's Table as an alternative to dinner in the restaurant.

If you are interested in evening dining events, you may also be interested in our Sushi Dinners and Curry Club which also take place in the cookery school – please see the cookery school brochure for further details.

Sunday Masterclass Lunches

Selected Sundays throughout 2012

This event follows a similar format to a Chef's Table, with a demonstration meal being served in the cookery school demonstration kitchen. This is a relaxed and convivial event, for friends and family to enjoy, as John Rogers demonstrates a Modern British menu that champions seasonal Yorkshire produce.

£40 per person



Pre-Dinner Drinks Cookery Demonstrations

Evening dates throughout 2012

These half hour pre-dinner demonstrations in the Cookery School offer some useful insights into John Rogers' cooking and the ingredients he uses, allowing for just enough time to whet the appetite before dinner in the restaurant.

The dishes demonstrated by John will follow along the lines of our restaurant menu, keeping in tune with what is in season, with a glass of wine served during the demonstration.

£10 per person

Deerhouse Barbecue Dining

28th July, 11th & 25th August and 8th September

For those who are looking for something really out of this world, this event is perfect for the intrepid diner.

Join us at our restored Deerhouse in the Parkland, for an alfresco barbecue dinner. Sensational food is served to you by our chef at your table, tasting all the better for being outdoors, with candlelight, a starlit sky and a blazing fire to work their magic.



What better way to relax and soak up the atmosphere of a dreamy English summer's evening.

£35 per person, including Pimms on arrival and a two course meal. Bookings for tables of a minimum of four.

Warm clothing and footwear highly recommended, as the evening turns cool after sunset. This is a rustic experience, with uneven ground surrounding the deerhouse – please take care on arrival and departure.

The Deerhouse is also available for private groups for day and evening events, please contact us and ask for our Events Team to help you with arrangements.

Events



Burns Night

Wednesday 25th January 2012

A Scottish celebration we can all enjoy – *Selkirk Grace*, piping in the haggis and *Auld Lang Syne*. Enjoy a three course dinner and all the trimmings.

£45 per person.



Wine Appreciation Lunches

Selected Dates throughout 2012

Our Wine Appreciation Lunches are hosted by our sommelier and offer a light hearted approach to the world of wine, exploring the topical issues of the day, followed by a tasting of some exceptional wines and a two course meal.

Themes include *The Americas* and *Classic Wines of France*.

£40 per person.

Orchid Lunch

Sundays 25th March & 25th November

Join Ray Creek of Ray Creek Orchids for a talk about orchids, the varieties that he grows and the growing conditions that they thrive in. This is followed by a two course lunch and an opportunity to buy orchids from Ray's display.

£35 per person –

includes a gift of an orchid for each guest

Falconry Display Lunches

Selected weekend dates throughout 2012

Join our falconer, Sophie Abbott, for a talk and presentation about falconry, reputed to be the oldest sport in the world, and the birds



of prey that are in her care here at our Bird of Prey Centre. A two course lunch is then followed by a 45 minute breathtaking falconry display, as the owls, hawks and falcons are flown in the grounds, demonstrating their manoeuvres, flying speeds and abilities.

£30 per person.

Mother's Day

Sunday 18th March

Treat Mum to a day out, with a sumptuous Sunday Lunch in Samuel's restaurant (including Gift) and a walk in the grounds, or a Mother's Day cookery day course. For a little indulgence, how about a Spa treatment or Spa Day Experience or for those with green fingers a voucher for a Ray Creek Orchid Lunch or Garden Lunch with Susan Cunliffe-Lister will always go down a treat.

Children's Activity Days

Saturday 4th & Sunday 5th August

Entertainment, face painting, pony rides, falconry displays and treasure hunts in the parkland. Please bring your own picnic, refreshments and snacks available for sale at the Deerhouse.

£5 per child, £2.50 per adult.



Family Falconry & Nature Days

Tuesdays 14th & 21st August

Spend a morning at the Bird of Prey Centre meeting the birds with our falconer Sophie Abbott. Children can also fly the birds and get to meet other animals at the pet corner, and then take a trip up into the woodlands to the Bird Hide and see the fallow deer herd. From there the nature trail begins, with picnics being delivered to the seating area at Top Lake.

£3 per child and £5 per adult (Please bring outdoor clothing and your own picnic).



Macmillan Coffee Morning

Friday 28th September

Join us for a coffee morning at the cookery school in aid of this very worthy cause. Cookery demonstrations, raffle and garden produce and flowers on sale.

Alfresco 2013

Whilst the Alfresco Food Festival will not be held in 2012, please watch this space for news on Alfresco 2013, with an ever expanding range of foodie events, demonstrations and activities lining up.



Easter Egg Trail

Saturday 31st March-Saturday 14th April

Enjoy a day out in the parkland with an Easter Egg Trail in the grounds. On Easter Sunday you can also meet the Easter Bunny, with extra activities that include egg rolling and egg and spoon races.

**£3 per person (£5 on Easter Sunday) includes Easter gift for children.
Children 3 years and under half price.**

Please see the Children's section on the back cover for details about our Children's Cookery Courses, Go Native Parties and Holiday Heaven Accommodation packages.

Garden and Parkland Events



The earliest record of a garden at Swinton Park is of one laid out in 1699, but little of this remains, following extensive landscaping carried out by William Danby during the 1760's. During this time five lakes were dug out, fed by an aqueduct running from a spring on the moors, and the parkland planted. Several follies were also built such as druid's seats and standing stones.

A track leads from the hotel around the parkland, and the route takes in the dramatic Quarry Gill with steep wooded slopes and views down the ravine and over the nearby moors. Closer to the hotel, there are more formal gardens and the four acre walled garden.

This has been restored by Susan Cunliffe-Lister, the mastermind behind the design and planting of the garden who has transformed the gardens

at Burton Agnes (voted one of the top ten gardens in the UK by *Gardener's World* viewers) and was awarded *Country Life* Gardener of the Year 2001. There are now over 60 varieties of fruit, herbs and vegetables currently grown in the walled garden, along with a wide range of flowers grown in the cutting garden.

The parkland has also been regenerated in recent years, with rhododendrons cut back (having grown wild for 30 years) and paths uncleared. Wild flowers are now growing in abundance, including wild orchids and candelabra primulas, and trees have been planted throughout the woodland as old timber has been felled.

The grounds are open for the exclusive use of hotel and non-resident guests only.

Hunter Gatherer

Saturdays 11th & 18th August

Spend a day in the parkland learning how to hunt with Birds of Prey and ferrets, forage for edible wild ingredients, and to build a fire and cook a delicious meal which is served in the deerhouse. The day is spent with our falconer Sophie Abbott and wild food expert Chris Bax, and promises to appeal to anyone with an interest in countryside skills and who enjoys getting back to nature!

£95 per guest.



Garden Design Days

Fridays 13th July & 3rd August

Join Susan Cunliffe-Lister for a Garden Design Day and learn about planting, planning and designing both a kitchen garden and the gardens in the parkland. The day will include an account of Susan's experiences of designing two very different walled gardens – the award winning ornamental one at Burton Agnes in East Yorkshire, and the highly productive one here at Swinton Park designed for growing fruit, vegetables and herbs for the hotel's kitchen and cookery school. The history and design of the 18th Century landscaped parkland at Swinton Park is also covered, including the story of its restoration following 30 years of neglect.

Throughout the day practical and constructive tips and suggestions are given for both planting and cultivation. The day starts at 11:00 am with a talk from Susan followed by lunch and then a tour of the garden and a question and answer session, ending at about 4:00pm.

**£75 per person –
the maximum number in a group is 8.**

For those wanting to combine an interest in growing your own produce and cooking, please have a look at our "Kitchen Garden : Grow and Cook Your Own" course details in our cookery school brochure.

Garden Lunches

**17th April, 14th, 15th, 21st & 22nd May,
16th, 23rd & 24th July, 6th & 20th August**

Join the celebrated gardener Susan Cunliffe-Lister for a two course lunch, garden talk over coffee and then a guided tour of the grounds. Each lunch is themed on either the parkland and lakes or the walled garden. The parkland lunches concentrate on the restoration of the landscape and the planting programme in the grounds. Susan will give an insight into her gardening style, and guests will be given a tour up to the parkland to view the daffodils or rhododendrons and azaleas.

The menus for the walled garden lunches will include several ingredients from the garden, with recipe cards from our chef Simon Crannage. Susan will explain her choice of produce, with tips for cultivation and harvesting.

The price per person is £35 and includes a two course lunch, coffee, talk and guided tour.



Activities

Art & Craft Skills

Master drawing, painting and craft making in a wide range of mediums both at the nearby ArtisOn Centre and at the hotel.

Approx £65 per day.

Clay Pigeon Shooting

Warren Gill Shooting School is a short drive away and is run by CPSA qualified professional coaches. Game Shooting is also available on Swinton Estate, please ask for further details.

From £55 per person.



Coracles

Learn about the 10,000 year history and construction of coracles, and explore the lakes here at Swinton Park with coracle-maker, Dave Purvis.

From £30 per hour.

Cricket

The hotel's wicket is situated on the lawn below the turret, overlooking the gatehouse and drive.

From £100.

Croquet and Boules

The lawn overlooking Home Lake in front of the hotel is a popular spot for croquet and boules.

Free of Charge.

Fishing

Fly fishing on the River Ure for salmon, trout or grayling; or on Leighton Reservoir for stocked Rainbow Trout. Guest's own fishing licence required.

£35/£21 per day.



Estate Tours

Take a tour of the 20,000 acre family estate. Visit the local attractions and cottage industries, and the surrounding countryside and dales.

From £10 per person.

Golf

Scenic nine hole course beside the River Burn.

£22 midweek / £27 weekends.



Kite Flying

Kites available for guests to use at their leisure.

Free of Charge.

Model Boats

To sail on Home Lake during summer months.

£10 per boat.

Mountain Bikes

Explore the off road tracks in the parkland, the country lanes or the moorland tracks on one of the hotel's mountain bikes. Adult and children's bikes available.

Free of Charge.

Off Road Driving

Learn the skills of Off Road Driving on our exciting and challenging course.

From £95 per person.

Personal Fitness

Jason Comber Evans is a highly regarded Premier Personal Trainer. As well as running our Fitness Days he is also available for private bookings. In a two hour session he will assess your fitness and health levels, carry out a stretch and workout exercise with you, and design an ongoing exercise programme and nutrition plan to fit your requirements

£100 per two hour session (1 - 3 guests)

£145 per two hour session (4 - 6 guests)

Pony Trekking

With highland ponies, ideal for children and for those wanting a gentle ride. 40 Jump UK Chaser Course and Livery Stables also available, please ask for more details.

£22 1 hour trek / £38 2 hour trek.



Stable Visits

A morning trip to see the stables at the charming town of Middleham and the horses exercising on the scenic gallops on the moors

£15 per person (based on a group of four).

Treasure Hunts/Orienteering

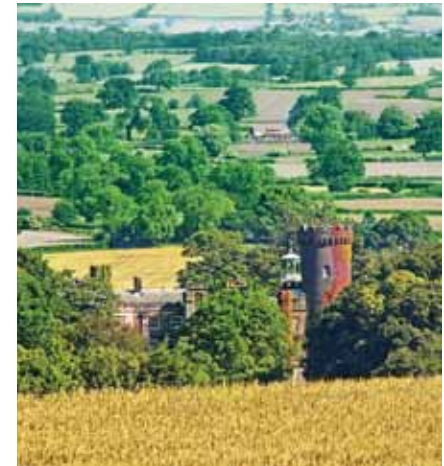
These activities can be arranged within the parkland or surrounding countryside – on foot or by car, for individuals or teams.

£15 per person.

Walking

There is extensive walking available in the parkland and on the estate. Walking guides and maps available at the hotel's reception.

Free of charge.





Experience the thrill of flying birds of prey at our Birds of Prey Centre. Both hotel guests and non-residents are welcome to enjoy this unique experience which appeals to all age groups both in a leisure or corporate entertainment environment. Bookings can be taken for individuals and groups and gift vouchers are available for all experiences, making an ideal present.

Enjoy the range of falconry experiences available, including hawk and owl experiences and a half day of falconry. These provide a close insight into

birds of prey as you learn to handle and fly them under the guidance of an experienced falconer. Each experience provides a lot of hands on time with birds of prey and a varying range of species from hawks, falcons, owls and corvids all within our beautiful landscaped parkland. We also provide opportunities to witness the incredible natural hunting ability of the birds within surrounding estate.

For weddings and significant occasions, why not mark the event with the release of white doves?

Bird of Prey Experiences

Meet the Birds £5 per person

An introduction to the birds and tour of the aviary

Falconry "Taster" Experience £25 per person

An introductory 30 minute session

Hawk Walk : One hawk and one guest

£45 per guest (£40 for each additional guest)

Two hawks and two guests

£50 per guest (£40 for each additional guest)

Owl Experience £45 per person

Half Day Experience £75 per person

Full Day Experience £105 per person *(inc. lunch)*

Hunting Day £150 per person *(inc. lunch)*

We also have doves available for Dove Release ceremonies, which are popular at weddings, and the Birds of Prey are available for displays for private and group events.



JANUARY

- 5th Big Chill Ends
 10th Winter Warmer Starts
 25th Burns Night
 21st Cookery School Day Course –
Dinner Parties Intermediate
 22nd Cookery School Day Course –
Italian
 27th Chef's Table
 27th Pre-Dinner Demonstration
 27th Gourmet Night One Night
 29th Sunday Masterclass Lunch
 30th Spa Taster Day

FEBRUARY

- 3rd- John Rogers Weekend Course
 4th (*Two Days*)
 5th Sunday Masterclass Lunch
 5th Wine Appreciation Lunch –
Australia vs New Zealand
 10th Chef's Table
 10th Pre-Dinner Demonstration
 10th- Valentine's
 11th Weekend
 11th Cookery School Day Course –
Dinner Parties Beginners
 11th Pre-Dinner Demonstration
 12th Cookery School Day Course –
Dinner Parties Intermediate
 13th Cookery School Day Course –
Children's Course – Mini-chef
 14th Cookery School Day Course –
Children's Course – Beginners

- 15th Cookery School Day Course –
Children's Course – Confident
 17th Chef's Table
 17th Pre-Dinner Demonstration
 18th Wine Appreciation Lunch –
Classic Wines of Italy
 18th Rosemary Shrager
 One Day Masterclass –
Bread
 19th- Rosemary Shrager
 21st Two Day Course –
French & Italian
 22nd- Rosemary Shrager
 24th Two Day Course –
Modern British Classic
 24th Curry Club
 25th Cookery School Day Course –
Dinner Parties Intermediate

MARCH

- 2nd Chef's Table
 2nd Pre-Dinner Demonstration
 3rd Cookery School Day Course –
Dinner Parties Intermediate
 4th Cookery School Day Course –
Italian
 9th- John Rogers Weekend Course
 10th (*Two Days*)
 11th Sunday Masterclass Lunch
 16th Chef's Table
 16th Pre-Dinner Demonstration
 16th- Gourmet Weekend
 17th (*Two Nights*)
 18th- Rosemary Shrager
 20th Two Day Course –
Modern British Classic

- 23rd Chef's Table
 23rd Pre-Dinner Demonstration
 24th Wine Appreciation Lunch –
New World vs Old World
 24th Cookery School Day Course –
Sushi Masterclass
 24th Sushi Dinner
 25th Orchid Lunch
 25th- Rosemary Shrager
 27th Two Day Course –
French & Italian
 30th Curry Club
 31st Easter Egg Hunt Starts
 31st Cookery School Day Course –
Butchery Skills

APRIL

- 1st Winter Warmer Ends
 1st Winter Spa Break Ends
 1st Cookery School Day Course –
Dinner Parties Intermediate
 6th Chef's Table
 6th Pre-Dinner Demonstration
 7th Cookery School Day Course –
Dinner Parties Advanced
 7th Wine Appreciation Lunch –
The Americas
 13th Chef's Table
 13th Pre-Dinner Demonstration
 14th Cookery School Day Course –
Indian Masterclass
 15th Easter Egg Hunt Ends
 15th- Rosemary Shrager
 17th Two Day Course –
Modern British Classic

- 17th Garden Lunch – *Daffodils*
 18th- Rosemary Shrager
 20th Two Day Course –
Fish & Seafood
 21st Wine Appreciation Lunch –
Italy vs France
 21st Cookery School Day Course –
Dinner Parties Beginners
 27th Chef's Table
 27th Pre-Dinner Demonstration
 28th Cookery School Day Course –
Dinner Parties Intermediate
 29th Cookery School Day Course –
Italian

MAY

- 4th Chef's Table
 4th Pre-Dinner Demonstration
 5th Cookery School Day Course –
Dinner Parties Intermediate
 6th Sunday Masterclass Lunch
 11th Rosemary Shrager
 One Day Masterclass –
Sauces
 11th Chef's Table
 11th Pre-Dinner Demonstration
 12th Wine Appreciation Lunch –
New World vs Old World
 13th- Rosemary Shrager
 15th Two Day Course –
Modern British Classic
 14th Garden Lunch –
Rhododendrons & Azaleas
 15th Garden Lunch –
Rhododendrons & Azaleas

Calendar of Events

16th Celebration Lunches Start
Asparagus

16th- Rosemary Shrager
18th Two Day Course –
Modern British Classic

18th Curry Club

20th Wine Appreciation Lunch –
Classic Wines of France

20th Cookery School Day Course –
Wild About Food

21st Garden Lunch –
Rhododendrons & Azaleas

21st Spa Taster Day

22nd Garden Lunch –
Rhododendrons & Azaleas

26th Celebration Lunches End –
Asparagus

JUNE

1st Chef's Table

1st Pre-Dinner Demonstration

2nd Cookery School Day Course –
Fish & Shellfish

3rd Cookery School Day Course –
Dinner Parties Intermediate

6th Cookery School Day Course –
Children's Course – Mini-chef

7th Cookery School Day Course –
Children's Course – Beginners

8th Cookery School Day Course –
Children's Course – Confident

8th Sushi Dinner

9th Wine Appreciation Lunch –
The Americas

9th Cookery School Day Course –
Italian

9th Falconry Display Lunch

10th Sunday Masterclass Lunch

15th Chef's Table

15th Pre-Dinner Demonstration

16th Cookery School Day Course –
Dinner Parties Intermediate

17th Cookery School Day Course –
Butchery Skills

22nd Rosemary Shrager
One Day Masterclass –
Bread

22nd Curry Club

23rd Chef's Table

23rd Pre-Dinner Demonstration

24th- Rosemary Shrager

26th Two Day Course –
Fish & Seafood

25th Garden Lunch – *Walled Garden*

27th- Rosemary Shrager

29th Two Day Course –
Modern British Classic

30th Wine Appreciation Lunch –
Chardonnay across the World

30th Cookery School Day Course –
Dinner Parties Intermediate

JULY

6th Chef's Table

6th Pre-Dinner Demonstration

7th Cookery School Day Course –
Fish & Shellfish

8th Wine Appreciation Lunch –
Summer Wines: White & Rose

8th Cookery School Day Course –
Dinner Parties Advanced

8th Falconry Display Lunch

13th Garden Design Day

13th Chef's Table

13th Pre-Dinner Demonstration

14th Cookery School Day Course –
Kitchen Garden

15th- Rosemary Shrager

17th Two Day Course –
Fish & Seafood

16th Garden Lunch – *Walled Garden*

17th Celebration Lunches Start –
Harvest Festival

18th- Rosemary Shrager

20th Two Day Course –
French & Italian

20th Curry Club

21st Cookery School Day Course –
Italian

23rd Garden Lunch – *Walled Garden*

24th Garden Lunch – *Walled Garden*

27th Chef's Table

27th Pre-Dinner Demonstration

28th Cookery School Day Course –
Dinner Parties Intermediate

28th Deer House Barbecue

29th Wine Appreciation Lunch –
Italy vs France

30th Garden Design Day

AUGUST

3rd Chef's Table

3rd Pre-Dinner Demonstration

4th Cookery School Day Course –
Fish & Shellfish

4th Children's Activity Day

5th Children's Activity Day

5th Cookery School Day Course –
Dinner Parties Beginners

6th Garden Lunch – *Walled Garden*

7th Family Falconry & Nature Days

10th Chef's Table

10th Pre-Dinner Demonstration

11th Wine Appreciation Lunch –
Summer Wines: White & Rose

11th Falconry Display Lunch

11th Deer House Barbecue

11th Hunter Gatherer Day

11th Celebration Lunches End –
Harvest Festival

14th Family Falconry & Nature Days

14th Swinton Estate Game
Celebration Lunches Start –
Grouse

16th The Glorious Grouse Dinner

18th Hunter Gatherer Day

18th Children's Activity Day

19th Children's Activity Day

20th Garden Lunch – *Walled Garden*

21st Family Falconry & Nature Day

25th Deer House Barbecue

31st Chef's Table

31st Pre-Dinner Demonstration

SEPTEMBER

1st Cookery School Day Course –
Sushi Masterclass

1st Sushi Dinner

2nd Wine Appreciation Lunch –
New World vs Old World

- 2nd Falconry Display Lunch
 2nd- Rosemary Shrager
 4th Two Day Course –
Modern British Game
 5th- Rosemary Shrager
 7th Two Day Course –
Modern British Classic
 8th Cookery School Day Course –
Dinner Parties Intermediate
 8th Deer House Barbecue
 14th Curry Club
 15th Cookery School Day Course –
Butchery Skills
 16th Cookery School Day Course –
Dinner Parties Intermediate
 17th Spa Taster Day
 21st Chef's Table
 21st Pre-Dinner Demonstration
 22nd Cookery School Day Course –
Dinner Parties Intermediate
 23rd Cookery School Day Course –
Italian
 28th Macmillan Coffee Morning
 28th- John Rogers Weekend Course –
 29th (Two Days)
 29th Wine Appreciation Lunch –
Australia vs New Zealand
 30th Sunday Masterclass Lunch

OCTOBER

- 4th Rosemary Shrager
 One Day Masterclass –
Sauces
 5th Chef's Table
 5th Pre-Dinner Demonstration

- 6th Swinton Estate Game
 Celebration Lunches End –
Grouse
 6th Cookery School Day Course –
Indian Masterclass
 7th- Rosemary Shrager
 9th Two Day Course –
Modern British Classic
 10th- Rosemary Shrager
 12th Two Day Course –
Modern British Game
 12th Curry Club
 13th Cookery School Day Course –
Wild About Mushrooms
 19th Chef's Table
 19th Pre-Dinner Demonstration
 20th Cookery School Day Course –
Italian
 20th Wine Appreciation Lunch –
Classic Wines of France
 21st Cookery School Day Course –
Wild About Mushrooms
 26th- Gourmet Weekend
 27th (Two Nights)
 27th Cookery School Day Course –
Butchery Skills
 27th Wine Appreciation Lunch –
Big Bold Winter Reds
 28th Cookery School Day Course –
Dinner Parties Intermediate
 29th Swinton Estate Game
 Celebration Lunches Start –
Pheasant & Partridge
 29th Cookery School Day Course –
Children's Course – Mini-chefs
 30th Cookery School Day Course –
Children's Course – Beginners

- 31st Cookery School Day Course –
Children's Course – Confident

NOVEMBER

- 2nd Chef's Table
 2nd Pre-Dinner Demonstration
 3rd Cookery School Day Course –
Game Masterclass
 4th Cookery School Day Course –
Dinner Parties Beginners
 9th Sushi Dinner
 10th Cookery School Day Course –
Dinner Parties Intermediate
 11th Cookery School Day Course –
Italian
 16th- John Rogers Weekend Course –
 17th (Two Day)
 17th Wine Appreciation Lunch –
Best of the New World
 18th Sunday Masterclass Lunch
 23rd- Gourmet Weekend
 24th (Two Nights)
 23rd Chef's Table
 23rd Pre-Dinner Demonstration
 24th Cookery School Day Course –
Dinner Parties Intermediate
 25th Orchid Lunch
 25th Cookery School Day Course –
Game Masterclass
 26th Spa Taster Day
 30th Swinton Estate Game
 Celebration Lunches End –
Pheasant & Partridge
 30th Curry Club

DECEMBER

- 1st Cookery School Day Course –
Dinner Parties Advanced
 2nd Cookery School Day Course –
Festive Fare
 3rd Christmas Lunch Starts
 3rd Festive Afternoon Tea Starts
 4th Cookery School Day Course –
Christmas in a Box
 5th Cookery School Day Course –
Christmas in a Box
 6th Cookery School Day Course –
Christmas in a Box
 7th Chef's Table
 7th Pre-Dinner Demonstration
 8th Cookery School Day Course –
Festive Fare
 9th Cookery School Day Course –
Festive Fare
 13th Christmas Party Night
 14th Chef's Table
 14th Pre-Dinner Demonstration
 15th Chef's Table
 15th Pre-Dinner Demonstration
 17th Christmas Party Night
 18th Christmas Party Night
 19th Christmas Party Night
 19th Santa at Swinton Park
 20th Christmas Lunch Ends
 20th Festive Afternoon Tea Ends
 25th Christmas Day
 26th Boxing Day
 31st New Years Eve

Children at Swinton Park

As Family Hotel of the Year in the *Good Hotel Guide 2011*, we take pride in making our smaller guests feel particularly at home. Children staying at the hotel enjoy facilities such as indoor and outdoor play areas, a nature trail and bird hide in the grounds, a wide range of activities and goody bags on arrival. The hotel bedrooms are particularly spacious, and the Semerwater room has a sofabed and the option of an adjoining room for children with twin beds and shower room.

We have a number of family events on offer in 2012 (see the Events section on page 11) and the following specifically for children:



Children's & Family Cookery Courses

The Children's Cooking courses are held in the half term holidays and run by Gilly Robinson, who aims to encourage children to master the basics and enjoy and experiment with food, in a friendly and fun environment. All children will take home an apron and recipe card at the end of each course.



Mini-Chefs

6-9yrs – £50 per child

Lots of hands on experience as children master the basic skills. An afternoon session, with goody bag to take home.

Basics for Beginners

10-14yrs – £60 per child

Designed to build confidence in the kitchen, learning skills children can try at home including essential skills such as bread making and basic knife skills. Morning session with lunch.

Confident Cook – 10-14yrs £60 per child

For those who have been on a Basics course or had enough experience in the kitchen to be able to cook with confidence and, for simple tasks, unsupervised. This course will inspire a young chef to experiment with more styles and themes of food than before, and cover some fairly complicated techniques. Morning session with lunch.

Family Cookery Course £70 per person

Alternatively, if the scheduled dates don't suit you or if you would like Gilly all to yourself, Gilly can run a private Family Cookery Courses for up to four at a time. This can include adults if they would like the opportunity to cook alongside their children.

Holiday Heaven

Stay with us for three, four or five nights during any school half term or holiday and enjoy fantastic rates for accommodation, including dinner, bed and breakfast for adults and **free meals and accommodation for children**.

Starting at only £250 per room per night, with an upgrade to a suite available for just an additional £50 per night.

Saturday nights excluded (apart from Easter Saturday). Free meals offer applies to Bar, Children's and Room Service menus.



Go Native Kids Parties

Join Chris Bax, as recently seen on *Blue Peter*, for a two hour session of foraging for wild food and learning woodland and survival skills in the woods.

Each session lasts two hours, and ends with a picnic which parents are welcome to join.

£30.00 per child (including picnic). Suitable for 7 years and older, advance booking required.